

EST. 1975



ASHBROOK ESTATE  
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2018 Shiraz

TASTING NOTES

Ashbrook Estate is one of the oldest established wineries in the Margaret River region located in the heart of Wilyabrup. Truly family owned and operated since 1975, all wines are handpicked and crafted from only Estate grown fruit. All processing, winemaking, bottling and packaging are done on site using the Estate's own private facilities. 2018 saw Ashbrook Estate complete its 40<sup>th</sup> Vintage, one of only five Margaret River wineries to do so! James Halliday AM says: "This estate is one of the quietest and highest achievers in Australia, maintaining excellent viticulture and fastidious winemaking."



#### 2018 VINTAGE

The 2017/18 growing season was up there with one of Margaret River's best. Our Wilyabrup weather station recorded higher than average rainfall from June to September. Low rainfall, warm temperatures and moderate winds in October and November were perfect conditions for flowering and fruit set across all varieties. Rain events in December and mid-January helped refresh the vines and were followed by dry, warm conditions. Thanks to Margaret River's quintessential cool summer nights and no heat events, maximum temperatures remained below average from early December until early April ensuring a steady ripening period. Ample Red Gum blossom and the application of nets kept the silvereyes away. The result, good yields across all varieties, slowly ripened fruit with retained natural acidity and impressive flavour profiles.

#### VINEYARD

With the climate north of the Margaret River townsite being ideal for producing a Rhone-style red, Ashbrook planted Shiraz in 1998. The vines were trellised on a lyre system and cane pruned to promote canopy-fruit balance, uniform sunlight penetration, eliminate green characters and allow for optimum flavor and tannin ripeness. As part of Ashbrook's desire to follow an organic grape growing approach, the vineyard is liberally composted at a rate of 10m<sup>3</sup>/ha. This has occurred each year in late winter/early spring since 2006 and has been important in preventing soil acidification as well as promoting beneficial microbial activity.

#### WINEMAKING

Grapes were hand-picked over several mornings to capture the full flavor spectrum of our Shiraz site. All bunches were destemmed and berry-sorted. Four-tonne parcels of pure berries were cold soaked, inoculated and gently plunged every three hours in temperature-controlled, open, stainless steel fermenters. After desired extraction the wine was gently pressed off skins to complete AF and MLF in tank prior to ageing in 100% premium French oak barriques (15% new) for a minimum of 18 months. After blending, filtration and bottling the wine further matures in our underground, climate-controlled cellar before release.

#### TASTING NOTES

The inviting nose bursts with ripe raspberry, redcurrant and cherry plum fruit leather aromas with hints of violet and sweet spice. Fine tannins, a succulent depth of flavour and balanced acidity result in a wine that is extremely easy to drink and a wonderful food wine. An exciting wine to lie down too!

**REGION** Wilyabrup, Margaret River

**VARIETY** 100% Shiraz

**HARVEST DATES** 1<sup>st</sup>, 7<sup>th</sup> & 9<sup>th</sup> March 2018

**BOTTLING DATE** 28<sup>th</sup> May 2020

**CLOSURE** Stelvin

#### TECHNICAL DATA

Alc 14.0% v/v

TA 6.1g/l

pH 3.49